



JERNEJ KITCHEN

ROASTED RED PEPPER SOUP WITH RICE

Roasted Red Pepper Soup with Rice is a cozy, tasty and easily prepared soup. Kids and adults love it, and you can easily freeze it for later.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
ROASTING:	30	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	50	MINUTES

ROASTED RED PEPPER SOUP WITH RICE

2 long red marconi pepper

350 g (12.3 oz) tomatoes

1 large onion

1 head of garlic

2 tbsp olive oil

1 tsp salt

1 tsp BIO Vegeta (or Italian seasoning)

4 fresh basil leaves

1 litre (4 cups) [Vegetable Broth](#)

80 g (1/2 cup) rice, like Sant' Andrea

60 ml (1/4 cup) heavy cream

TOOLS AND EQUIPEMENT

baking sheet

kitchen knife

cutting board

paper towels

blender or immersion blender

pot

PREPARATION

Place a rack in the middle of the oven and preheat it to 200 °C / 390 °F. Prepare a baking sheet.

BAKE THE VEGETABLES

Place peppers on a baking sheet. Cut the tomatoes in half. Peel the onion and cut into large pieces. Cut the garlic head in half. Add all the vegetables on a baking sheet. Drizzle with olive oil and season with salt and BIO Vegeta. Toss to combine. Place in the oven and roast for 30 minutes at 200 °C / 390 °F. When the vegetables are roasted, take them from the oven. Using a paper towel, peel the blackened skin of the peppers and remove the seeds.

BLEND

Add the vegetables to a blender. Squeeze the garlic head and discard the rest. Add basil and 250ml (1 cup) of vegetable broth. Season with salt and pepper and mix into a smooth soup.

COOK THE RICE

Pour the soup into the pot, add the rest of the vegetable broth and place over medium heat. Rinse the rice under running water and add to the pot. Stir, cover with a lid, and cook for 15 minutes.

SERVE

When the rice is almost cooked, stir in the heavy cream. Divide the soup between four plates and serve.